Mirror editorials, etc.

Near tragedy

The near tragedy which happened the other week in downtown Carbondale has brought several suggestions from different people.

That near tragedy we are referring to is the runaway truck which raced down Canaan Street, striking two chicles at the North Main Street intersection.

Several people were injured, but the accident could have just as easily — depending on the time of day — injured, or even killed, many times that number of people.

We share everyone's thankfulness that the accident did not do greater damage.

Yet, we also share the concern of many that something should and must be done to help prevent this from ever happening again.

The following suggestions are not our own, but we do express them because they merit considefation.

Build off-ramp

It has been suggested that an off-ramp or emergency ramp be constructed at the base of Canaan Street, alongside the Rackett Brook.

Such type ramps have become a chance to drive their vehicles off the road and up a slight incline constructed with barriers at the end to stop the vehicle.

Such a ramp may not prevent tragedy in the future (the circus truck accident years ago took place up the Canaan Street hill closer to Belmont Street), but it will help prevent any runaway trucks in the future from going through the busy Main and Church Street intersection.

We think this ramp idea deserves attention and we urge the responsible officials to investigate the matter to see if the idea is feasible.

Low gear

Since the accident several truckers have told us that the low gear signs already in plaee at the top of Canaan Street are placed too late.

By that they mean that by the time most truckers get to the point on Canaan Street where the signs are posted, it is usually too late to shift into a lower gear.

The truckers have pointed out that they are familiar with the area and the hill, but for those traveling through for the first time, the low gear signs are too little, too late.

The situation is thus: The truckers have just finished rolling down Fairview Mountain, picking up speed all the way.

They don't slow down because of the little dip and sudden rise at Whites Crossing.

But the sudden rise isn't steep or long enough to really take the steam off their speed.

Therefore, they are still rolling as they reach the flats near the boundary line between the city and the township.

It is at this point that the low gear signs appear.

With all this in mind, we suggest that the low gear signs be moved into the township or that warning signs be posted that low gear signs are forthcoming.

We figure the move would be worth it.

Some enforcement, too!

Of course, just moving the low gear signs up the road won't mean anything unless the signs are enforced by city and/or state police.

This would mean an occasional shift of duty just sitting nearby to observe if the law is being obeyed.

We don't feel a continuous tour of duty is needed (as did Scranton for a while on Moosic Street). Just once-in-a-while, so that truckers are kept guessing as to when the patrol is on.

Downtown traffic

We didn't intend to write all truck editorials this week, but it appears that we have.

We'll finish this week's editorials off by saying we feel Councilman Albert "Abe" Calzola made a good suggestion at a recent council meeting when he told his fellow solons that he feels truck traffic in the city should be restricted.

Here's how Calzola's suggestion would work: trucks heading east on Route 6 would use Church Street, while trucks heading west would use Main Street.

Trucks making deliveries would be able to go about business as usual.

This restriction on trucks, Calzola feels, would help the flow of traffic on the city's two main downtown streets.

We believe Calzola's idea should, at least, be discussed at the next meeting of council — with an eye toward creating whatever legislation would be necessary to implement it.

To our football teams

We salute the area high school football teams for the fine seasons they have posted.

To the Carbondale Area Chargers, Lakeland Chiefs, and Western Wayne Wildcats: Congratulations!

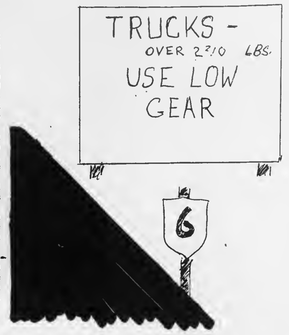
Your fine play on the football field has shown the hard work and dedication you put forth since the dog days of summer.

You have set an example that many adults would do well if they followed.

You have worked together, practiced, kept at it when you felt like quitting.

Too many times the citizens of this area forget those principals you have followed to become successful this season.

Again, football players, congratulations.



The Carbondale Mirror

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Church notes

Berean Baptist Church, Carbondale

Tuesday, Nov. 10, Beacon Class at the church.

Wednesday, Nov. 11, 7:30 p.m., Bible study, with Dr. Claude A. Pulls, pastor, at the parsonage.

Thursday, Nov. 12, 6:00 p.m., The Happening for Children, 7 p.m., choir rehearsal.

Friday, Nov. 13, 6:30 p.m. potluck supper for single and married young adults at the parsonage.

Sunday, Nov. 15, 9:45 a.m., church school for all ages; 11 a.m., morning worship, with Dr. Claude A. Pullis, pastor; Nursery provided. 6 p.m., Youth Fellowship.

First United Methodist Church of Carbondale

Wednesday, Nov. 11, 9 a.m., quilters will meet; 5:30 p.m., Children's Choir rehearsals; 6 p.m., Methodist Belus and Belles Choir practice; 7:30 p.m. Senior Choir rehearsal.

Thursday, Nov. 12, 6 p.m. covered dish supper. 8 p.m., Church Conference.

Friday, Nov. 13, 8:30 p.m., Spark rehearsal.

Saturday, Nov. 14, The United Methodist Men will hold a pancake and sausage supper in the dining room of the church. Advanced ticket sale only.

Sunday, Nov. 15, 9:15 a.m., church school; 10:30 a.m., morning worship service; 6:30 p.m., Methodist Youth Fellowship.

Monday, Nov. 16, 5 p.m., Youth Bell Choir practice; 6 p.m., Methodist Beaus and Belles choir practice.

Lackawanna Ephcopal Ministry

Saturday, Nov. 14, 6:30 p.m., Trinity Episcopal Church, Carbondale, Holy Eucharist, the Rev. John Lloyd, rector.

Sunday, Nov. 15, 7:30 a.m., Trinity, Holy Eucharist, the rector.

Christ Church, Forest City, 9 a.m., Holy Eucharist, sermon, the rector.

St. George's, Olyphant, 9 a.m., Holy Eucharist and sermon, The Rev. Forrest Vaughan.

Trinity, 10:30 a.m., Holy Eucharist and sermon, the rector.

St. James, Jermyn, 11 a.m., Holy Eucharist and sermon, the Rev. Vaughan.

Wednesday, Nov. 18, 10 a.m., Trinity Episcopal, Carbondale, Holy Eucharist, healing service.

First Presbyterian Church of Carbondale

Wednesday, Nov. 11, 6:30 p.m. Junior Choir practice; 7:30 p.m., Senior Choir practice; 7:30 p.m., prayer circle and Bible study.

Sunday, Nov. 15, 9:45 a.m., Sunday School, 11 a.m., morning worship service, with sermon by the Rev. Charles F.J. Starrer, pastor 6 p.m., Junior Youth Fellowship, 7 p.m., Senior Youth Fellowship.

Our Lady of Mt. Carmel Church, Carbondale

Daily Masses are held at 7 a.m. and 7:30 a.m.

Saturday Masses are: 8 a.m., 5 p.m., and 7 p.m.

Sunday Masses are: 7:30 a.m., 9:15 a.m., and 11 a.m.

Sunday, Nov. 22, second annual Harvest Festival, 5-6 p.m., social hour; 6-8 p.m., buffet; 8-11 p.m., entertainment by Allyn Sands Revue and dancing. Reservations are limited to 300. Proceeds will be used for the children's Christmas party.

First United Methodist Church, Jermyn

Thursday, Nov. 12, 8 p.m., Cluster Charge Conference at the Carbondale United Methodist Church.

Friday, Nov. 13, United Methodist Women conclude Welsh cookie sale.

Saturday, Nov. 14, 5-7 p.m., chicken 'n biscuit dinner. Tickets must be presented at the door. A few tickets are still available by calling 876-6392. The United Methodist Women and Youth Fellowship will conduct a mini-flea market at the time of the dinner.

Sunday, Nov. 15, 10 a.m., morning worship, with the sermon, "A Sermon for Sinners," — the text 1 John 1:4-10 Special music will be provided by the church choirs. Visctors are welcome; members are expected. A nursery is available during the worship service. 11:15 a.m., Sunday School, classes for all ages, pre-school through adult; 6:45 p.m., Youth Fellowship meet at the parsonage to attend District Youth Choir Concert at the Peckville United Methodist Church at 7:30. The Pastor-Parish Relations Committee will meet in the sanctuary following the 10 a.m. worship service.

St. Rose of Lima Church, Carbondale

Daily Masses: 6:30 a.m., 7:30 a.m., 8 a.m., 12:10 p.m., 5:15 p.m.

Saturday Masses: 5:15 p.m., 7:30 p.m. Confessions are heard from 3:45-5 p.m. and from 6:45-7:20 p.m.

Sunday Masses: 6 a.m., 7:30 a.m., 9 a.m., 10:30 a.m., 12 noon, and 5:15 p.m.

Top of the town

RAN INTO Marie Moylan the other day up at St. Joseph's Hospital's parking lot.

It was good to see her feeling better following a July illness.

Heard that son Tom and his wife Mary Ann are doing well down in the Bethlehem-Allentown area. Tom writes for that small daily newspaper — the *Allentown Morning Call* (please note the change from bold face at the beginning of the column to regular face to italic for the newspaper title. Who said we couldn't operate the $1 million machinery?)

ANYHOW WE ALL know that Allentown has a larger population than does Scranton.

SAW A BUNCH of people down at the Carbondale Area Band and Marching Units Parents Association-sponsored Halloween Parade the other Sunday afternoon.

It's too bad we didn't know who they were.

ONLY KIDDIN', folks.

We did see the Kilmers, Bob and Ann. Bob works over at Hendrick Manufacturing in Carbondale. Somebody told us his job is to pick on the vending machine serviceman.

We really don't know if that's true or not, but it is something we heard.

ALSO GOT A CHANCE to talk with Mrs. Shirley Rumford who headed up the parade arrangements.

AND THEN THERE is Colette Connor, a *Carbondale Mirror* newspaper carrier who said to our photographer as he was taking the names of the winners, "You know who I am."

He apologized, but confessed that he didn't know her as she was wearing a witch's outfit complete with an authentic-looking mask.

ENOUGH about Halloween, let us move unto something more serious.

THE BIG DIFFERENCE between the workers of today and those of 30 years ago is that folks used to go home because they needed a rest, but now many of them go home to get some exercise.

NOW EVERYONE HERE in the office is staring at us for writing that joke. Honestly, folks, don't walk out the door. We didn't mean you. Honestly. (With fingers crossed behind our back.)

OUR CAR OF the Week is the (give us a moment to look it up) Crusader, introduced in the year 1923.

Reminds us of the big Crusader who would wait until he heard word about town that a certain problem would be taken care of in the near future.

Then he would go ahead and start campaigning against the problem, just waiting for the problem to be taken care of so that he could take the bows for having corrected the problem.

Now this went on until one day the Crusader heard that a dragon was leaving town on the next train.

He then spread word about town that he would rid the town of the fearsome dragon.

So, lo and behold the fearsome dragon up and left town on the next train.

However, the next day the Crusader could not be found, either.

DIDJA ever wonder why people writing satire write about the good old days of yore?

Remember when Dick Gautier used to play Robin Hood on that television series?

Guess not, huh? The series was cancelled shortly after it began, but it was a funnerece show.

And how many of you remember that cartoon show, "Crusader Rabbit?"

Help us out, what was his sidekick's name?

SO WE LEAVE you with this thought: people who are over 100-years-old have usually lived over 100 years.

MS. waters VS.

By NAN WATERS

"Why would anybody in his right mind go into the newspaper business?" a friend asked me, firmly and pointedly, not long ago.

Why, indeed? We sometimes wonder!

"You're underpaid, overworked, overtired, overwrought and over 40. Why DO you do it?" he asked curiously.

We sat back for a moment and pondered the inquiry. He was right. We'd been waiting for our ship to come in for so long that our pier had collapsed. We'd never make a million bucks. We'd never be able to buy a Mercedes.

We needed a shampoo, our purse was overflowing with old newspaper clippings and outdated prescriptions, our nail polish was peeling, and we hadn't seen one of our kids for almost three weeks.

Why, indeed, do we do it? Love, I suppose. Love of the wacky, unpredictable, screwball, enigmatic, fascinating profession known as the Fourth Estate.And it's true, you HAVE to love it to excel in it. Or even to survive in it.

You do it, most probably, because you have a love of the unknown, the adventure of never knowing what the next phone call may bring - a fire, an accident, a juicy rumor to be tracked down like a bird dog on the trail of a quail.

You do it because you enjoy getting the story BEHIND the story...knowing the interesting little tidbits behind the story you write,the nitty gritty behind the headlines.

You do it because, no matter how seasoned a reporter you are, no matter how quickly the years are advancing,you still get a kick out of seeing your byline.

You do it because you enjoy influencing public opinion and thought, if in fact, you do at all.

You do it because you enjoy being the confidante of public officials, business people, beauty contest hopefuls and other newspaper people.

You do it because you are drawn, like a moth to a flame, toward news people. They are, for the most part, highly intelligent and ethical people, despite the brickbats that are thrown daily at the press.

And would we advise young people just entering college to prepare for a career in the newspaper field?

Definitely, if they can accept never owning a seat on the New York Stock Exchange. Absolutely, if they love words and their Certainly, if they love people and what makes them tick. Very definitely, if they are inveterate readers of everything from Tolstoy to the labels on catsup bottles.

And it does help if they can put sentences together with some semblance of order and continuity, if they are addicted to accuracy in word and content.

And if they don't mind long hours, drafty newsrooms, and black coffee. Those are the most important qualifications of all.

ELY JEWELERS' window is seen in this Reflection photo. Store, located on Salem Avenue, was later home of Birkett's Jewelers.

Mirror consumer news

Business and industry

Saul's gets new line of cars

An old name in local automobile dealerships is taking on a new product.

Saul's Motors, in business for 40 years and for all those years located at its present Brooklyn Street address, is now the franchised dealer for AMC/Jeep Renault.

Dave Shinkman of Saul's told the *Carbondale Mirror* that it was in July of this year that he began pursuing the obtainment of the new franchise. On Oct. 26, he signed the papers finalizing the deal.

First vehicles expected

The first vehicles ordered were expected to arrive in Carbondale this week.

Under the AMC name, Saul's will be handling Spirit, Concord, and Eagle.

Jeep models will include CJ-5, CJ-7, Cherokee, and Wagoneer.

Currently, Renault offers LeCar (the company literature boasts it as being the "least expensive car sold in America) and 18 i.

Shinkman says the company is planning more models.

Of course, Saul's will retain its Oldsmobile-Saab dealership.

The reason Shinkman sought out the AMC/Jeep/Renault franchise dealership is, he noted, to provide different vehicles than he now handles and to get a less expensive vehicle (LeCar).

Sales up

Ironically, over the course of the last 12 months, he said, while the auto industry has been sluggish, sales from the Oldsmobile standpoint have been up locally.

With the addition of the new franchise, Saul's has a full price range of vehicles from $4,795 (Le Car) to $18,000 (Olds, Saab, and Jeeps with all the equipment).

Cranberries — jewels of harvest

With its opulent coloration reminiscent of a garnet, the cranberry is truly one of the jewels of the autumn harvest.

It takes on star status when Thanksgiving rolls around, which position it maintains with the composure of a true "Grande Dame" until Christmas is just a memory. Then, it reverts to quiet retirement, which position it maintains through spring, summer and early fall.

The cranberry is an unusual fruit — its high acidity makes it particularly tart; for that reason, it is not usually eaten uncooked.

Rather, it is transformed into an array of sauces, jellies and relishes, and graces a wide variety of foods from bread to pudding to omelets.

Its flavor marries well with those of oranges, apples and sweet potatoes, and it's a natural, not only with turkey, but with ham.

It makes for a refreshing sherbet, not to mention a flavorful pie, topped with meringue or combined with custard.

It also has the distinction of being a truly American food — the American Indian created cranberry sauce, and utilized the cranberry bin numerous other ways — it figures as a dye and as a cure for blood poisoning, as well as being a foodstuff — well before the discovery and settlement of the New World by Europeans.

One of the dishes in which the American Indian made use of cranberries was Pemmican, a concoction in which dried meat, melted animal fat and cranberries were pounded together.

Pemmican, which was rich in iron, would keep just about indefinitely (because of the cranberries, which are high in Vitamin C, which acts as a preservative,) a definite virtue in the centuries prior to refrigeration, and in particular to a nation whose people often went into the wilderness for extended periods of time.

The American Indian also enjoyed eating cranberries in their raw state; they sweetened cooked cranberries with either honey or maple syrup.

There is little doubt that cranberry sauce figured at that memorable first Thanksgiving, celebrated by the Pilgrims in the 17th century.

However, chances are it appeared "on the menu" under the name of "fenberry sauce." Cranberries, because they grew wild in fens, or marshes, were called "fenberries," until the name the Dutch settler gave them, "kranbeere," caught on.

The cranberry's Vitamin C content launched its career in the larder of many an ocean-going vessel; in the grand tradition of the line, the cranberry was proved to be an effective preventive against scurvy.

Because a bouncy cranberry was a good cranberry (bad berries, presumably, simply went "splat"), an old name for cranberries is "bounceberries."

Incidentally, that test for determining good cranberries is still in use among harvesters; if, however, you're looking for a way of choosing cranberries which would not be inappropriate in the marketplace simply judge by appearance.

Firmness, plumpness and luster are three criteria; if a berry is shriveled up, dull of skin or soft, avoid it.

Following are two interesting recipes which will add a touch of cranberry to your holiday table. Both are from *The Berry Book* (Doubleday & Company, Inc.), by Robert Hendrickson, a volume which not only offers recipes and fascinating background information on just about any berry you can think of, but gives hard-core information on growing and harvesting berries in your own backyard.

Candied Cranberries

½ cup firm, cleaned cranberries
½ cup sugar
½ cup water

Prick each cranberry with a needle. Boil sugar and water until syrup spins a thread (234°). Add the berries and keep cooking until the syrup forms a hard ball in cold water (250°). Take berries from syrup and let stand on wax paper till dry. Roll in granulated sugar.

Cranberry Soup

½ cup cranberry sauce
1 sliced onion
1 cup chopped cabbage
6 cups cold water
½ cup beet juice
1 cup chopped, boiled beets
1 teaspoon salt
1 tablespoon sugar
½ cup sour cream
3 hard-boiled eggs

Mix cranberry sauce, onion, cabbage, and 6 cups cold water. Put in saucepan and boil 20 minutes, stirring occassionally. Add beet juice, beets, salt, and sugar. Put 2 tablespoons sour cream in each plate. Pour in soup. Garnish each plate with ½ hard-boiled egg. May also be served cold.

Thanksgiving starts holiday season

Thanksgiving heralds the beginning of the holiday season with family and friends gathered for that special day. Make it memorable with zesty Turkey Oriental, the centerpiece of a traditional meal.

Toasted Almond

2 oz. Leroux Coffee Amaretto
2 oz. milk

Fill stemmed cocktail glass with crushed ice.

Add Coffee Amaretto and milk; serve with short straws.

Makes one drink.

Turkey Oriental

10 pound turkey

Stuffing

½ cup butter, melted
1 cup chopped onion
½ cup Eagle Rare Bourbon
2 tablespoons Leroux Curacao
1 package (7 oz.) seasoned stuffing mix
1 can mandarin orange sections, drained, reserving liquid
1 can water chestnuts, drained and sliced in half

Basting Sauce

¼ cup butter, melted
¼ cup Eagle Rare Bourbon
2 tablespoons Leroux Curacao

To make stuffing, brown onion in butter, then add bourbon and curacao.

Toss with stuffing mix, mandarin orange sections and water chestnuts.

Add reserved liquid from orange sections, as needed, to moisten the mixture.

Stuff and truss the turkey.

Baste with sauce made by combining the bourbon and curacao with the melted buter.

Roast, uncovered at 325°F. for 3½ to 4 hours, or until a meat thermometer placed in the thickest part of the thigh muscle reaches 180°F.

Baste with remaining sauce and pan drippings as needed.

Serves 6.

Cranberry Relish Surprise

1 can (1 lb.) whole cranberry sauce
Shredded rind from 1 orange
1 large orange, peeled and diced
1 cup walnut pieces
½ teaspoon each nutmeg, cinnamon and mace
3 tablespoons Leroux Triple Sec

Combine all ingredients reserving some orange rind.

Refrigerate until well chilled.

To serve, garnish with reserved orange rind.

Makes about 4 cups.

Festive Squash Pie

2 cups cooked, mashed winter squash
½ cup light brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
½ teaspoon salt
3 eggs, lightly beaten
⅔ cup light cream
3 tablespoons Eagle Rare Bourbon
9 inch unbaked pastry shell

Topping

1 cup heavy cream
2 tablespoons confectioners sugar

Preheat oven to 400°F.

Stir brown sugar and spices into the mashed squash.

Combine eggs, light cream and bourbon in a small bowl — then stir into the squash mixture..

Pour into prepared pastry and bake in preheated oven for 50 minutes, or until knife blade inserted halfway between the center and the edge of the filling comes out clean.

Decorate with 1 cup heavy cream whipped until stiff with 2 tablespoons confectioners sugar.

Serves 6.

COLUMBIA HOSE CO. held installation of officers Thursday night. From left are Richard Greene, first lieutenant; James Tyrrell, second lieutenant, Tom Usher, captain, John Moran, trustee; James Kelly, fire relief; Jack Kearney, secretary-treasurer; Pat Colgan, vice president; Harry Cooke, president; and Fire Chef William Burrell, installing officer. (MIRROR photo by Ros-Al)

Can you make financial decisions?

Who makes the financial decisions for your family?

Is it you or does the economy dictate what happens?

What you decide definately depends on the condition of the economy and you can't do much to change that.

However, there are still options open to you if you know how to take advantage of them, according to Joseph J. Kalada, CPA, president of the Northeastern Chapter of the Pennsylvania Institute of Certified Public Accountants.

Before you can make any decisions, you need to gather certain information. CPAs advise you to arrange your finances so you can identify patterns and then draw up an effective plan for spending, saving, and investing to achieve both short and long term goals.

You must realistically consider your earning potential and then think ahead to where you expect to be in five or 10 years.

If you know your net worth, understand cash flow and tax planning and can function within a workable budget, you should have no trouble making wise decisions.

Financial decisions should be based on your goals.

Once your financial picture emerges clearly, you need to know how to "read" key economic indicators, such as the Dow Jones Average and the Consumer Price Index (CPI).

Most economic indicators hint that inflation is here to stay, but don't really answer such questions as how fast inflation will rise, or how inflation affects interest rates, the stock market, the number of homes to be built and unemployment rates.

Inflation has advantages

Even though inflation pushes up prices, it has some advantages. For example, borrowing often makes sense during inflation because it gives you leverage and allows you to pay back with cheaper dollars. Commodities, collectibles and precious metals may be wise investments in periods of inflation.

You might even decide to borrow money for investment purposes, because the time to incur long-term debt as long as you can afford it is when you anticipate an accelerating inflation rate.

On the other hand, the richest stock market rewards may occur just before the inflation rate starts to decline. This may lead you to a decision to invest in stock or mutual funds.

There are many decisions you need to make about your cash management during inflation. Leaving cash in a checking and savings account may not be wise when you can "lend" your money out at high interest rates.

Emergency funds are better off in a day-of-deposit-to-day-of-withdrawal account, or a money market fund with check writing privileges. If you worry about checks bouncing, protect yourself by applying for overdraft privileges.

Now is the time

Now is the time to apply for a line of credit at your bank so when you need to borrow to take advantage of acquiring an appreciating asset, you can do so promptly.

Keeping aware of developments affecting the economy in the only way a family can learn when to make financial decisions so that they can not only keep up with inflation, but manage to get ahead.

By financial planning you can decide whether or not you want to leave a millionaire in your family no matter what the shape of the economy.

For example, you can invest $8,000 in a tax exempt trust fund with a 15 percent annual yield and that one-time investment will amount to one million dollars in 30 years. You could make your grandchild rich, although at the current rate of inflation, that million may only be worth $33,000 in 30 years.

Weitz: epitome of the designing man

To call him simply a fashion designer is to miss the point. Nor is John Weitz a trendsetter. What he is, is a man who has felt the pulse of American life and interpreted it in his inimitable style — in clothing for both men and women which are timeless classics.

His beginnings as a fashion designer were auspicious. He was apprenticed in Paris to an old couture house, where he learned the basics of his craft, that of a dressmaker-tailor, a craft which he has practiced successfully on both sides of the Atlantic for more than 30 years.

Today, his ventures include not only men's and women's clothes, but also a men's fragrance, and a collection of sophisticated, utterly elegant motor cars (at one time, Weitz was an internationally licensed amateur race driver), the ultimate fashion symbols.

One of the reasons for Weitz's long-lasting success ("I've been at it longer than any American designer now working"), is his over-riding concern with clothes which have permanence. He has developed a name for reliability, probably because he strives, "to produce things that are useful for people." No unnecessary frippery, here.

When people invest in clothing which bears the John Weitz label, they know what they are getting, something which Weitz recognizes and appreciates.

He doesn't try to mold the people who buy his designs to fit his fashion concept; rather, he designs clothes that fit his customers' lifestyles.

"People," Weitz states, "are more important than clothes. I see people for what they are, not for what I'd like them to be."

Asked to outline a basic man's wardrobe, Weitz suggests the following: a light-weight gray suit; a lightweight navy chalk stripe suit; a single breasted navy blue blazer; a pair of unpleated gray slacks; a pair of unpleated cavalry twill tan slacks; and a dinner jacket which, Weitz asserts, "he'll use for the next 10 years." Add to the former, "enough light blue shirts and pink shirts and white shirts, and he's in business."

How to dress for success, according to John Weitz? "Don't be conned by fashion articles. Look at men who are successful, and they'll tell you what to wear just by being successful."

Following that dictum, there's no better person to begin with than John Weitz. And, there's no better place to begin than with the elegant, tailored clothing he designs so adeptly.

FASHION DESIGNER JOHN WEITZ, surrounded by three motor cars from his own private collection.

PP&L reports third quarter earnings

Pennsylvania Power & Light Co.'s unaudited earnings for the 12 months ending Sept. 30, 1981, were $3.04 per share of common stock, up from $2.71 per share for the same period last year.

Robert R. Fortner PP&L's executive vice president-financial, said the increase in earnings reflects additional revenues from the overall 13 percent increase in base rates that became effective Jan. 30, 1981.

"However, the company has still not achieved the level of earnings attained in 1979. Higher operating costs and other effects of inflation continue to affect our ability to earn an adequate return on our shareowners' investment," he said.

PP&L has requested an increase in base rates of 10.6 percent that would reflect the estimated cost of service in the spring of 1982. The Public Utility Commission is investigating the request and is expected to make a decision by late May.

"Try not to become a man of success but rather try to become a man of value." Albert Einstain